SMI Information (Nutrient Analysis)

 Production Plans filled out completely, including all condiments and fats;
 Production Plans reflecting planned portions to be prepared;
 Recipe number, recipes or CN labels are on file and easily retrievable for all foods;
 Data submission forms from vendors are on file and readily available;
 Any substitutions made in the menu are recorded on the Production Plan;
 Bid sheets or Co-op bids are available from last bid period;
 If local FSD has done nutrient analysis, the analysis for one week is printed out for verification of meeting Dietary Guidelines and nutrient standards;
 If more than one choice is offered within components, the planned number of portions for each choice is noted on the Production Plan; and
 A copy of the menus for the review month.